

Listing of Claims:

1. (Previously Presented) A method for the manufacture of chocolate, which method comprises

a) preparing a cooled but still liquid chocolate mass which comprises i) a fat selected from cocoa butter and cocoa butter equivalents (CBE), and at least one component selected from

a) sugar, b) cocoa mass and c) cocoa powder,

b) mixing the liquid chocolate mass with a liquid seed material, and

c) allowing the mixture to cool to a first temperature below the melting temperature of chocolate, producing solid chocolate,

the liquid seed material used in step b) comprising cooled-mixture from step c), wherein when preparing the liquid chocolate mass, it is heated to above a critical temperature, and subsequently cooled to a second temperature between the first temperature and the critical temperature, the thus cooled chocolate mass is mixed with a liquid seed material, the seed material used being at a temperature above 30°C, wherein the cooled mixture has not exceeded the critical temperature and substantially does not contain any crystalline material in the β' phase, and in that to produce solid chocolate, the mixture is subsequently cooled to the first temperature.

2. (Previously Presented) A method to claim 1, wherein the quantity of the cooled mixture being added is 10-20% by volume of the fat content of the final mixture.

3. (Previously Presented) A method according to claim 1, wherein prior to being mixed

with the liquid seed material, the liquid chocolate mass is cooled to a second temperature of at least 4°C below the critical temperature.

4. (Previously Presented) A method according to claim 1, wherein cooling to the first temperature after the addition of the liquid seed material, takes place at a rate of 0.2 – 3°C/min.
5. (Previously Presented) A method according to claim 1, wherein the method is carried out as a continuous process.
6. (Previously Presented) A method according to claim 5, wherein the mixture is divided into a first relatively small stream and a second relatively large stream, wherein the first stream is cooled more slowly than the second stream, and subsequently used as the liquid seed material, whereas the second stream is cooled yielding solid chocolate.